

Foothill Dining Commons (Foothill Residence Hall)

UCB Routine Inspection - Food

Current Managers

Conrad Pitheau, Debora Chin

Inspection Date

Oct 7, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

Conrad Pitheau

Notes

Facility was issued a score of 80% (Grade B) during a routine inspection conducted on 10/07/24.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

Reinspection to check for compliance of violations #7, #13, and #23 scheduled for 10/21/2024 or after.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

1b. Food safety certification

Public Comments: Food Safety Certification Name: Gung He Young
Expiration Date: 09/23/2028
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Time & Temperature Relationship * 1

7. Proper hot and cold holding temperatures

Public Comments: Observed the following:
1) Cooler KB-39 at the allergen station not cooling properly. Outside dial measuring at 32 degrees F, while the inside analog thermometer measuring at 61 degrees F. Ambient temperature of cooler measured at 60.3 degrees F at the time of the inspection.
2) Metal pan inside cooler holding kimchi measuring at 59.7 degrees F. Person in charge discarded the kimchi at the time of the inspection.

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

In Progress Update

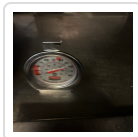
Updated by Conrad Pitheau on Oct 21, 2024

W/O placed

#HM 760255

Incident Attachments:

Images:



8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/O

9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

10. Proper cooking time and temperature

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

Protection from Contamination *

12. Returned and re-service of food

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments: Observed the following:
1) Two fruit flies came in contact with the baked good items stored on shelving of the the open wooden display case. Person in charge discarded all remaining baked good items that came in contact with the flies in the trash.

Action Plan: California Retail Food Code §113732. "Adulterated" means (a) Food that bears or contains any poisonous or deleterious substance that may render the food impure or injurious to health.

California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Oct 21, 2024

Updated by Conrad Pitheau on Oct 21, 2024

Some product relocate(desserts). New catching methods initiated and reviewed cleaning of drains to decrease attractants.

14. Food contact surface; clean and sanitized

Public Comments: Observed the following:
1) Multiple deteriorated reusable coffee mugs available for use at the coffee station. Person in charge discarded all deteriorated cups from the coffee station at the time of the inspection.
2) Multiple reusable coffee mugs not properly washed before being placed out for use at the coffee station. Lunch service has not started yet. Person in charge removed all dirty cups from the coffee station to be washed again at the time of the inspection.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

Incident Attachments:

Images:



Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Muzna Rauf

Status: N/A

17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:

Inspector: Muzna Rauf

Status: N/A

21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.

Water at 3-compartment warewash sink measured at 120 degrees F and above.

Water at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf

Status: Compliant

21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: Observed the following:

1) Two gnats above the sack and box of potatoes held under the food prep counter next to the 3-compartment warewash sink.

2) Four fruit flies at coffee station and the wooden display with shelving holding fruits and baked goods located adjacent to the servery.

3) Two flies next to the mechanical dish room.

4) Multiple ants next to coffee station and on the shelving of the wooden display holding fruits and baked goods.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Oct 21, 2024

Updated by Conrad Pitheau on Oct 21, 2024

General Retail Factors * 3

24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed the following:
1) Missing/broken curtain panels inside the walk-in freezer B.
2) Multiple broken and detached screens in front of fans of the condensing unit located inside the basement walk-in freezer.
3) Cooler KB-39 at the allergen station not cooling properly. Outside dial measuring at 32 degrees F, while the inside analog thermometer measuring at 61 degrees F. Ambient temperature of cooler measured at 60.3 degrees F at the time of the inspection.
4) Multiple deteriorated reusable cups at the coffee station. Person in charge discarded the deteriorated coffee cups at the time of the inspection.
5) Build up of ice around the condenser of the walk-in cooler 4111 located in the basement.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

In Progress Update

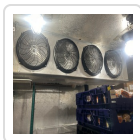
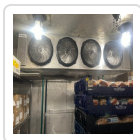
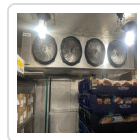
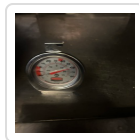
Updated by Conrad Pitheau on Oct 21, 2024

All repairs have been initiated

#HM 760283, HM-760296, HM-760299, HM-760300

Incident Attachments:

Images:



36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:

- 1) Non-operational light under the hood located above the oven.
- 2) Accumulation of grease and dust on the hood surface and filters and the fire suppression lines over the fryers and stove top grill.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Correct within 2 weeks.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

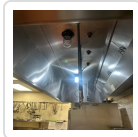
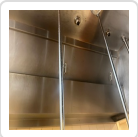
Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



39. Thermometers provided and accurate

Public Comments: Observed the following:
1) Digital dial outside True refrigerator holding salad bar items measuring at 49 degrees F. Ambient temperature of the cooler measured at 37.4 degrees F. Missing thermometer inside the refrigerator.
2) Outside dial of cooler at allergen station measuring at 32 degrees F, while the inside analog thermometer measuring at 61 degrees F. Ambient temperature of cooler measured at 60.3 degrees F at the time of the inspection.

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Oct 21, 2024

Updated by Conrad Pitheau on Oct 21, 2024

Internal thermometer placed

Incident Attachments:

Images:



40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed back door to the facility open at time of the inspection. No deliveries being currently made.

Action Plan: California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Person in charge closed the doors at the time of the inspection.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

Incident Attachments:

Images:



45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed the following:

- 1) Multiple missing tiles on the floor of the men's locker room.
- 2) Build up of frozen ice on the floor of the walk-in freezer B.
- 3) Build up of frozen ice on the floor of the walk-in freezer 4109 located in the basement.
- 4) Multiple missing tiles on the floor outside the walk-in freezer 4109 located in the basement.
- 5) Build up of frozen ice on the floor of the walk-in cooler 4111 located in the basement.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct within 1 month.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

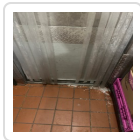
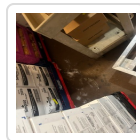
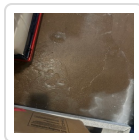
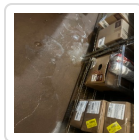
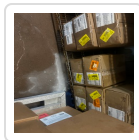
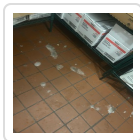
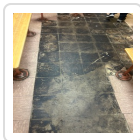
In Progress Update

Updated by Conrad Pitheau on Oct 21, 2024

#HM-760300, HM-760297

Incident Attachments:

Images:



46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments: Refer to violations #7 and #13.

Action Plan: If two (2) or more major critical risk violations are marked, and additional (3) points will be deducted, except when a closure violation for no water available, sewage or vermin infestation is also marked. Major Critical Violations #2, #5, #7, #8, #9, #10, #11, #13, #14, #15, #20, #21a.

Tags: Multiple Major Critical Risk Violations (3 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Oct 21, 2024

Updated by Conrad Pitheau on Oct 21, 2024

Inspection Score *

54. Score

Public Comments: Facility Grade = B

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

All food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Inspector: Muzna Rauf

Status: Compliant